

**Amendments to the Claims:**

This listing of claims will replace all prior versions, and listings, of claims in the application:

**Listing of Claims:**

Claim 1 (currently amended): A food product comprising a gelled water-based shell and a liquid center wherein the water-based shell comprises a mixture of kappa carrageenan and iota carrageenan in an amount sufficient to provide a gel texture, the relative proportions of kappa carrageenan and iota carrageenan being 60 to 90% by weight kappa carrageenan and 10 to 40% by weight iota carrageenan based on the sum of the weights of kappa and iota carrageenan wherein the shell contains, on a dry substance basis, 1.5% to 5% by weight of kappa and iota carrageenans.

Claim 2 (canceled).

Claim 3 (previously presented): A food product as claimed in claim 1 wherein the shell contains, on a dry substance basis, 1.7% to 4% by weight of kappa and iota carrageenans.

Claim 4 (previously presented): A food product as claimed in claim 1 wherein the shell contains, on a dry substance basis, 2% to 2.5% by weight of kappa and iota carrageenans.

Claim 5 (previously presented): A food product as claimed in claim 1 wherein the mixture of kappa and iota carrageenans contains 65 to 90% kappa and 10 to 35% iota based on the total weight of kappa and iota.

Claim 6 (previously presented): A food product as claimed in claim 1 wherein the mixture of kappa and iota carrageenans contains 70 to 85% kappa and 15 to 30% iota based on the total weight of kappa and iota.

Claim 7 (previously presented): A food product as claimed in claim 1 wherein the shell is formed of a composition comprising in addition to kappa and iota carrageenan, water and at least one sweeteners.

Claim 8 (previously presented): A food product as claimed in claim 7 wherein the sweetener is selected from the group consisting of a sugar, a sugar syrup, corn syrup, a sugar substitute and an artificial sweetener.

Claim 9 (previously presented): A food product as claimed in claim 7 wherein the sweetener is present in an amount of 45 to 88% of the shell.

Claim 10 (previously presented): A food product as claimed in claim 7 wherein the sweetener is present in an amount of 72 to 83% of the shell.

Claim 11 (previously presented): A food product as claimed in claim 1 wherein the composition forming the shell also contains at least one of an acidity regulator and a colorant.

Claim 12 (previously presented): A food product as claimed in claim 1 wherein the solids content of the of the shell is 50 to 90% by weight.

Claim 13 (previously presented): A food product as claimed in claim 1 wherein the solids content of the shell is 60 to 85% by weight.

Claim 14 (previously presented): A food product as claimed in claim 1 wherein the solids content of the shell is 75 to 85% by weight.

Claim 15 (previously presented): A food product as claimed in claim 1 wherein a 3.5mm thick slice of the shell has an optical density of 0.2 or less.

Claim 16 (previously presented): A food product as claimed in claim 1 wherein a 3.5mm thick slice of the shell has an optical density of 0.1 or less.

Claim 17 (canceled).

Claim 18 (currently amended): A food product as claimed in claim 17 [[1]] wherein the liquid center is a flavoured oil or chocolate.

Claim 19 (previously presented): A food product as claimed in claim 1 wherein the liquid center contains water and sweetener.

Claim 20 (previously presented): A food product as claimed in claim 19 wherein the sweetener is selected from the group consisting of a sugar, a sugar syrup, corn syrup, a sugar substitute and an artificial sweetener.

Claim 21 (previously presented): A food product as claimed in claim 20 wherein the liquid center includes an ingredient selected from the group consisting colour, flavour, acid and more functional ingredients.

Claim 22 (previously presented): A food product as claimed in claim 21 wherein the liquid center includes an ingredient selected from the group consisting of minerals, vitamins and herbs.

Claim 23 (previously presented): A food product as claimed in claim 19 wherein the water content of the liquid centre is from 10 to 30% by weight and the sweetener content is from 70 to 90% by weight.

Claim 24 (currently amended): A food product as claimed in claim 1 wherein the viscosity of the liquid center is in the range from 0.01 to ~~40,000~~ 180 Pas between 60° and 100°C.

Claim 25 (previously presented): A food product as claimed in claim 1 wherein the shell has a thickness of 1mm to 10mm.

Claim 26 (previously presented): A food product as claimed in claim 1 wherein the shell has a thickness of 2mm to 7.5mm.

Claim 27 (previously presented): A food product as claimed in claim 1 wherein the shell has a thickness of 2.5mm to 5mm.

Claim 28 (previously presented): A food product as claimed in claim 1 wherein the liquid filling comprises 5 to 90% of the product.

Claim 29 (previously presented): A food product as claimed in claim 1 wherein the liquid filling comprises 7 to 30% of the product.

Claim 30 (previously presented): A food product as claimed in claim 1 wherein the liquid filling comprises 10 to 25% of the product.

Claim 31 (previously presented): A food product as claimed in claim 1 which is gelatin free.

Claim 32 (withdrawn): A process for the manufacture of a food product comprising a gelled water-based shell and a liquid center wherein the water-based shell comprises a mixture of kappa carrageenan and iota carrageenan in an amount sufficient to provide a gel texture, the relative proportions of kappa carrageenan and iota carrageenan being 60 to 90% by weight kappa carrageenan and 10 to 40% by weight iota carrageenan based on the sum of the weights of kappa and iota carrageenan which comprises the steps of introducing the water-based shell composition in liquid form and the liquid center into a mould so that the shell surrounds the center and gelling the shell.

Claim 33 (withdrawn): A process as claimed in claim 32 wherein the components are introduced into starch moulds.

Claim 34 (withdrawn): A process as claimed in claim 32 wherein the water-based shell composition in liquid form and the liquid centre are introduced into a mould using an apparatus which provides a co-axial deposit, initially depositing shell, then introducing a flow of filling co-axially with the shell material and finishing with just shell.